

AMENDMENT – Claims

This listing of claims will replace all prior versions and listings of claims in the application.

- 1 1. (Currently Amended) An edible protein matrix for use in creating edible
2 | compositions and cavities for receiving additional ~~removable~~ foodstuffs
3 | comprising:
4 | an generally uncured intermediary film having greater than 50% processed
5 | protein by weight and a non-laminated thickness of between about 1mm to
6 | 4mm to be used as a precursor to a final manipulation and curing process.
- 1 2. (Currently Amended) The matrix of claim 1 wherein the processed protein is
2 | derived from muscle tissue ~~at least one of a non-synthetic mammalian, avian,~~
3 | ~~reptilian, or aquatic protein.~~
- 1 3. (Previously Presented) The matrix of claim 20 wherein the films further comprise
2 | water in excess of 25% by weight.
- 1 4. (Previously Presented) The matrix of claim 20 wherein the films further comprise
2 | a starch.
- 1 5. (Previously Presented) The matrix of claim 20 wherein the films further comprise
2 | an oil.
- 1 6. (Previously Presented) The matrix of claim 20 wherein the films further comprise
2 | a surface adjunct for modifying the surface characteristics of the films.
- 1 7. (Previously Presented) The matrix of claim 20 wherein the processed protein of
2 | the films has an average gel strength between about 850 and 1000 g/cm,
3 | inclusive.
- 1 8. (Previously Presented) The matrix of claim 1 wherein the intermediary film is
2 | folded upon itself after presetting, and selected portions thereof bonded to one
3 | another to form a cavity to retain objects placed therein after subjecting the cavity
4 | to curing.

- 1 9. (Previously Presented) The matrix of claim 1 wherein two intermediary films are
2 opposed to each other after presetting, and selected portions thereof bonded to
3 one another to form a cavity to retain objects placed therein after subjecting the
4 cavity to curing.
- 1 10. (Previously Presented) The matrix of claim 20 wherein the processed protein is
2 surimi.
- 1 11. (Canceled)
- 1 12. (Canceled)
- 1 13. (Canceled)
- 1 14. (Canceled)
- 1 15. (Canceled)
- 1 16. (Canceled)
- 1 17. (Canceled)
- 1 18. (Canceled)
- 1 19. (Canceled)
- 1 20. (Currently Amended) A configurable edible protein matrix comprising:
2 a first preset film having greater than 50% processed muscle protein by
3 weight, ~~wherein the processed protein is derived from at least one of a~~
4 ~~non-synthetic mammalian, avian, reptilian, or aquatic protein source;~~
5 a second preset film having greater than 50% processed muscle protein by
6 weight, ~~wherein the processed protein is derived from at least one of a~~
7 ~~non-synthetic mammalian, avian, reptilian, or aquatic protein source, and~~
8 wherein the first film and the second film are joined to each other at pre-
9 established locations prior to and during subsequent curing to form bonds
10 there at.
- 1 21. (Previously Presented) The configurable edible protein matrix of claim 20
2 wherein the first film and the second film are portions of a single film.

- 1 22. (Previously Presented) The configurable edible protein matrix of claim 20
2 wherein a portion of the pre-established locations between the first and the
3 second film is not bonded, thereby forming an opening.
- 1 23. (Canceled)
- 1 24. (Previously Presented) The configurable edible protein matrix of claim 20
2 wherein the first and the second films have an outer surface and wherein at least
3 one outer surface comprises a visually perceptible synthetic design.
- 1 25. (Previously Presented) The configurable edible protein matrix of claim 20
2 wherein the first and the second films have an outer surface and wherein at least
3 one outer surface comprises a tactilely perceptible synthetic design.
- 1 26. (Previously Presented) An edible proteinaceous envelope comprising:
2 at least one film having greater than 50% processed protein by weight,
3 wherein the at least one film is configured to form an envelope structure
4 for containing foodstuffs and defining an opening through which the
5 foodstuffs may be inserted.
- 1 27. (Previously Presented) The envelope of claim 26, further comprising edible
2 foodstuffs within the envelope.
- 1 28. (Previously Presented) The envelope of claim 20 wherein the first and second
2 films are laid up in respective first and second concave molds during presetting,
3 whereby each film generally adopts surface contours of the respective molds.
- 1 29. (Previously Presented) The envelope of claim 26 wherein exterior surfaces of the
2 envelope comprise at least one of synthetic visual or tactile features.
- 1 30. (Previously Presented) The envelope of claim 26 wherein the foodstuff comprises
2 primarily carbohydrates.